Daniel M Durall

List of Publications by Year
in descending order

31 papers	13,946 citations	361045 20 h-index	414034 32 g-index
33 all docs	33 docs citations	33 times ranked	16537 citing authors

#	Article	IF	Citations
1	Reproducible, interactive, scalable and extensible microbiome data science using QIIME 2. Nature Biotechnology, 2019, 37, 852-857.	9.4	11,167
2	Net transfer of carbon between ectomycorrhizal tree species in the field. Nature, 1997, 388, 579-582.	13.7	784
3	Ectomycorrhizal fungal communities in young forest stands regenerating after clearcut logging. New Phytologist, 2003, 157, 399-422.	3.5	288
4	Ectomycorrhizal fungal succession in mixed temperate forests. New Phytologist, 2007, 176, 437-447.	3.5	286
5	Architecture of the woodâ€wide web: <i>Rhizopogon</i> spp. genets link multiple Douglasâ€fir cohorts. New Phytologist, 2010, 185, 543-553.	3.5	172
6	Reciprocal transfer of carbon isotopes between ectomycorrhizal Betula papyrifera and Pseudotsuga menziesii. New Phytologist, 1997, 137, 529-542.	3.5	85
7	Functional complementarity of Douglasâ€fir ectomycorrhizas for extracellular enzyme activity after wildfire or clearcut logging. Functional Ecology, 2010, 24, 1139-1151.	1.7	82
8	Net carbon transfer between <i>Pseudotsuga menziesii</i> var. <i>glauca</i> seedlings in the field is influenced by soil disturbance. Journal of Ecology, 2010, 98, 429-439.	1.9	67
9	Title is missing!. Plant and Soil, 1997, 191, 41-55.	1.8	66
10	Methods to control ectomycorrhizal colonization: effectiveness of chemical and physical barriers. Mycorrhiza, 2006, 17, 51-65.	1.3	54
11	Influence of soil nutrients on ectomycorrhizal communities in a chronosequence of mixed temperate forests. Mycorrhiza, 2009, 19, 305-316.	1.3	51
12	Chemical and mechanical site preparation: effects on Pinus contorta growth, physiology, and microsite quality on grassy, steep forest sites in British Columbia. Canadian Journal of Forest Research, 2003, 33, 1495-1515.	0.8	47
13	Competitive avoidance not edaphic specialization drives vertical niche partitioning among sister species of ectomycorrhizal fungi. New Phytologist, 2016, 209, 1174-1183.	3.5	43
14	Location relative to a retention patch affects the ECM fungal community more than patch size in the first season after timber harvesting on Vancouver Island, British Columbia. Forest Ecology and Management, 2008, 255, 1342-1352.	1.4	42
15	Topology of treeâ€"mycorrhizal fungus interaction networks in xeric and mesic Douglasâ€fir forests. Journal of Ecology, 2015, 103, 616-628.	1.9	40
16	The effect of sulfur dioxide addition at crush on the fungal and bacterial communities and the sensory attributes of Pinot gris wines. International Journal of Food Microbiology, 2019, 290, 1-14.	2.1	34
17	A plant growth-promoting symbiosis between Mycena galopus and Vaccinium corymbosum seedlings. Mycorrhiza, 2017, 27, 831-839.	1.3	32
18	Effect of sulfite addition and<i>pied de cuve</i>inoculation on the microbial communities and sensory profiles of Chardonnay wines: dominance of indigenous<i>Saccharomyces uvarum</i>at a commercial winery. FEMS Yeast Research, 2019, 19, .	1.1	30

#	Article	IF	Citations
19	Sulfur dioxide addition at crush alters Saccharomyces cerevisiae strain composition in spontaneous fermentations at two Canadian wineries. International Journal of Food Microbiology, 2017, 244, 96-102.	2.1	29
20	The use of propidium monoazide in conjunction with qPCR and Illumina sequencing to identify and quantify live yeasts and bacteria. International Journal of Food Microbiology, 2016, 234, 53-59.	2.1	22
21	Competition between <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces uvarum</i> in Controlled Chardonnay Wine Fermentations. American Journal of Enology and Viticulture, 2020, 71, 198-207.	0.9	21
22	Vertical partitioning between sister species of <i><scp>R</scp>hizopogon</i> fungi on mesic and xeric sites in an interior <scp>D</scp>ouglasâ€fir forest. Molecular Ecology, 2012, 21, 6163-6174.	2.0	19
23	Implantation and persistence of yeast inoculum in Pinot noir fermentations at three Canadian wineries. International Journal of Food Microbiology, 2014, 180, 56-61.	2.1	18
24	Response to Sulfur Dioxide Addition by Two Commercial Saccharomyces cerevisiae Strains. Fermentation, 2019, 5, 69.	1.4	14
25	An indigenous Saccharomyces uvarum population with high genetic diversity dominates uninoculated Chardonnay fermentations at a Canadian winery. PLoS ONE, 2021, 16, e0225615.	1.1	10
26	Development and use of a quantum dot probe to track multiple yeast strains in mixed culture. Scientific Reports, 2015, 4, 6971.	1.6	8
27	Dominance of a Rhizopogon sister species corresponds to forest age structure. Mycorrhiza, 2016, 26, 169-175.	1.3	8
28	The Interaction of Two Saccharomyces cerevisiae Strains Affects Fermentation-Derived Compounds in Wine. Fermentation, 2016, 2, 9.	1.4	7
29	Resilience of Rhizopogon-Douglas-fir mycorrhizal networks 25Âyears after selective logging. Mycorrhiza, 2020, 30, 467-474.	1.3	4
30	Glycosidically-Bound Volatile Phenols Linked to Smoke Taint: Stability during Fermentation with Different Yeasts and in Finished Wine. Molecules, 2021, 26, 4519.	1.7	4
31	Unique volatile chemical profiles produced by indigenous and commercial strains of <i>Saccharomyces uvarum</i> and <i>Saccharomyces cerevisiae</i> during laboratory-scale Chardonnay fermentations. Oeno One, 2021, 55, 101-122.	0.7	2